Farmers Market Promotion Program (FMPP) Final Performance Report

The final performance report summarizes the outcome of your FMPP award objectives. As stated in the FMPP Terms and Conditions, you will not be eligible for future FMPP or Local Food Promotion Program grant funding unless all close-out procedures are completed, including satisfactory submission of this final performance report.

This final report will be made available to the public once it is approved by FMPP staff. Write the report in a way that promotes your project's accomplishments, as this document will serve as not only a learning tool, but a promotional tool to support local and regional food programs. Particularly, recipients are expected to provide both qualitative and quantitative results to convey the activities and accomplishments of the work.

The report is limited to 10 pages and is due within 90 days of the project's performance period end date, or sooner if the project is complete. Provide answers to each question, or answer "not applicable" where necessary. It is recommended that you email or fax your completed performance report to FMPP staff to avoid delays:

FMPP Phone: 202-690-4152; Email: <u>USDAFMPPQuestions@ams.usda.gov;</u> Fax: 202-690-4152

Should you need to mail your documents via hard copy, contact FMPP staff to obtain mailing instructions.

Report Date Range:	April 1, 2016 – September 30, 2016
(e.g. September 30, 20XX-September 29, 20XX)	
Authorized Representative Name:	Michael Catania
Authorized Representative Phone:	908 722-3700
Authorized Representative Email:	mcatania@dukefarms.org
Recipient Organization Name:	Duke Farms Foundation
Project Title as Stated on Grant Agreement:	Growing Opportunities: Expansion of the Farm to
	Table Market at Duke Farms
Grant Agreement Number:	14-FMPPX-NJ-0114
(e.g. 14-FMPPX-XX-XXXX)	
Year Grant was Awarded:	2014
Project City/State:	Hillsborough, NJ
Total Awarded Budget:	\$65,899.00

FMPP staff may contact you to	follow up for long-term success stories.	Who may we contact	ct?
	ative listed above (check if applicable).		
☐ Different individual: Name:	; Email:	; Phone:	

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0581-0287. The time required to complete this information collection is estimated to average 4 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable sex, marital status, or familial status, parental status religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (not all prohibited bases apply to all programs). Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.

- 1. State the goals/objectives of your project as outlined in the grant narrative and/or approved by FMPP staff. If the goals/objectives from the narrative have changed from the grant narrative, please highlight those changes (e.g. "new objective", "new contact", "new consultant", etc.). You may add additional goals/objectives if necessary. For each item below, qualitatively discuss the progress made and indicate the impact on the community, if any.
 - i. Goal/Objective #1: During the next two years Duke Farms' will expand the Farm to Table Market by recruiting a total of 12-16 producers to attract more than 500 shoppers a week to help participating producers to increase their overall gross sales directly to consumers by at least 20% through participation in the Duke Farms Market.



 Progress Made: Through this grant, Duke Farms exceeded this goal – both in number of farmers participating in the Farm to Table Market and overall gross sales. During the 2014 initial season, there were 2-4 vendors participating in the market. The 2015 market season saw 4-6 vendors while the 2016 market season saw 18-20 vendors.

In terms of sales, as detailed in the table below, in 2014 vendor total gross sales were \$46,707.00; in 2015 vendor, total gross sales were \$78,129.00 and in 2016 vendor total gross sales were \$186,213.00. The percent increase in vendor total gross sales from 2014 to 2015 was 67% and the increase in vendor total gross sales from 2015 was 138% with an overall increase in vendor total gross sales from 2014 to 2016 of nearly 300%.

Total Sales (note: number of market days per month changes from year to year and market season changes year to year)						
Month	2014	2015	2016	% increase between 2014-2016		
May		\$7,669	\$26,112			
June	\$5,285	\$10,481	\$46,554	781%		
July	\$8,068	\$10,540	\$35,821	344%		
August	\$12,611	\$21,000	\$33,785	168%		
September	\$8,889	\$10,077	\$29,025	227%		
October	\$8,154	\$13,610	\$14,915	83%		
November	\$3,700	\$4,751				
Total	\$46,707	\$78,129	\$186,213	299%		

• Impact on Community: The success of the Duke Farms Farm to Table Market has created a viable and lucrative place for local farmers and producers to sell their products. The community has access to local healthy produce and can make nutritious choices while also providing direct income to local producers. The presence of a farmer's market at Duke Farms has expanded the audience for this unique cultural and natural resource whose mission is to serve as a leader in environmental stewardship and inspire visitors to become informed stewards of the land. It is a place of education, enjoyment and research that enhances the environmental health of the region.

A testament to the success of the market is that nearly 60 farmers and vendors have requested space for the 2017 farmers market season. This increased demand will be evaluated carefully to ensure vendors align with the Farm to Table Market guidelines and will together, form a viable market for all vendors. Duke Farms will work to find the balance between needs of the individual vendors and the need to maintain a workable and competitive marketplace that allows for overall success.

ii. Goal/Objective #2: To attract visitors, Duke Farms will develop higher visibility for the Farm to Table Market by initiating paid direct advertising during the market season.



• Progress Made: Duke Farms created high visibility for the Farm to Table market using a variety of platforms from social media to more traditional print media. This was especially true in the 2016 market season. During the last six months of the grant (April 1 – Sept 30, 2016) the Duke Farms – Farm to Table webpage received 24,301 clicks. An email newsletter was distributed to 168,685 addresses and received 36,365 openings. Posts on the Duke Farms blog focused on the market and the recipe of the week (created each week by a local chef using ingredients and produce from Farm to Table vendors) received 1,430 impressions. Facebook and Twitter was extensively used with 28 Facebook posts that received 49,556 impressions and 78 tweets on Twitter that received 27,634 impressions. Overall, Duke Farms social media use generated 139,277 impressions.



In addition, Duke Farms Farm to Table Market was featured in several print newspaper articles. In response to a press release, a local paper had a timely article in early May about the opening of the Farm to Table Market which listed all the 2016 vendors. The Farm to Table Market was also featured twice in lengthy articles in the local Gannet paper that serves the Duke Farms area. The first article in mid-June described the



expansion of the Farm to Table
Market. The second article in
August covered successful Farm to
Farm to Fork Tasting. Through
social and print media, the Duke
Farms Farm to Table market was
mentioned at least once a week.



- Impact on Community: Farmers who participated in the market benefit from weekly advertising for the Farm to Table Market. Each farmer is described on the Duke Farm webpage devoted to the market. Last summer, vendors and their products were promoted by being featured in the Recipe of the Week. In addition, when space allows, vendors have been listed by name on rack cards and other promotional materials. Not only do farmers gain access to the thousands of visitors that participate in Duke Farm events, they gain free publicity for their enterprises.
- iii. Goal/Objective #3: Duke Farms will incorporate what we have learned both opportunities and challenges from expanding and running a weekly Farmers' Market into our overall outreach programs.
 - Progress Made: Over the two-year grant period, the Farm to Table Market has transformed from an informal component to a major attraction and key outreach program at Duke Farms. The Farm to Table Market has its own following and generates visitors to Duke Farms. In addition to the weekly Farm to Table, Duke Farms has held three "Farm to Fork" Tastings that have been very successful and well attended. On July 27, nearly 200 people converged on Duke Farms to enjoy a special Farm-to-Fork Tasting



at the property's Farm Barn Café. Designed to promote local food, the evening featured a range of local fruits, vegetables and other artisan products from Duke Farms' 20-plus farm market vendors in the creation of more than 15 different and creative appetizers, entrées, desserts, and beverages. More recently, although just after the end of the grant period, Duke Farms hosted two Winter Holiday Markets featuring gifts and products from the Farm to Table vendors which attracted an astonishing 5,500 visitors. The vendors were excited to be part of the event and it kicked off a great holiday season.

In addition, over the last year, the Duke Farms market manager has been making connections with other farmer's market managers in the region. In early March, the manager attended the first Central/Southern New



Jersey Farmers Market Gathering and Conference hosted by West Windsor Farmer's Market and the New Jersey Department of Agriculture. The current market manager has forged productive relationships with nearby farmer's markets - allowing for informal coordination on market days and hours as well as vendors.

- Impact on Community: Integration of the Duke Farms Farm to Table market into the calendar of Duke Farms calendar has provided local farmers with a unique location and setting to sell their produce and products. The increased number of visitors on market days is evidence of the success of the market as are the increased sales figures. Both demonstrate the need for outlets and support for local products and opportunities for buyers to meet their producers.
- 2. Quantify the overall impact of the project on the intended beneficiaries, if applicable, from the baseline date (the start of the award performance period, September 30, 2014). Include further explanation if necessary.
 - i. Number of direct jobs created: 1
 - ii. Number of jobs retained: 1
 - iii. Number of indirect jobs created: We observed many vendors had additional staff assist them or handle sales for our market day, leading us to assume at the minimum several part-time jobs were created through this project.
 - iv. Number of markets expanded: 1
 - v. Number of new markets established: Not applicable
 - vi. Market sales increased by \$139,505.00 and increased by 299%.
 - vii. Number of farmers/producers that have benefited from the project: 20
 - Percent Increase: 400%
 - Nearly 60 farmers/vendors expressed interest in participating in 2017 DF FTTM
- 3. Did you expand your customer base by reaching new populations such as new ethnic groups, additional low income/low access populations, new businesses, etc.? If so, how?

Duke Farms has reached out to new populations in a variety of ways. In early August 2015, through the assistance of the USDA Food and Nutrition Service staff in New Jersey,

three of the regular vendors who participate in the Duke Farms – Farm to Table Market were authorized to receive SNAP benefits as payment for their goods. Duke Farms hosted the sign up on a Saturday morning prior to the market opening to encourage vendor participation. Several other Farm to Table Market vendors were interested in participating, but due to the nature of their products (for example the honey vendor) were not eligible to enroll. Duke Farms also engaged a wider audience in July 2016 when it invited the local New Jersey





Assemblymen to participate in the Farm to Fork Event. One local Assemblyman who was not able to attend the event at the last minute, did, however, provide a Resolution from the New Jersey General Assembly Congratulating Duke Farms as well as the individual farm market vendors on the success of the Farm to Table market.

- 4. Discuss your community partnerships.
 - i. Who are your community partners? As a non-profit hosting the Farm to Table market, Duke Farms sees its primary community partners as the local farmers and businesses who sell their products here.
 - ii. How have they contributed to the overall results of the FMPP project? Creating an effective and productive partnership with the local farming community is the essence of the Farm to Table Market and key to its success.
 - iii. How will they continue to contribute to your project's future activities, beyond the performance period of this FMPP grant? Duke Farms has continued and will continue to work with the local farmers as key community partners. For example, last March we supported our local farmer vendors with the creation of another opportunity to market their products. We purchased a variety of their products to resell at our Sugar Maple Celebration, an event that attracts 3,000 participants. Duke Farms continues to support its vendors by providing shelf space in the Duke Farms café as an additional outlet for their wares.
- 5. Are you using contractors to conduct the work? Not applicable. If so, how did their work contribute to the results of the FMPP project?
- 6. Have you publicized any results yet?*
 - If yes, how did you publicize the results? As described above, under objective #2 –
 Duke Farms has effectively publicized the weekly Farm to Table event.
 - ii. To whom did you publicize the results? Duke Farms publicized the Farm to Table Market to the public using Facebook, Twitter, blog posts, Duke Farms Farm to Table webpage and print media outlets for local New Jersey papers.
 - How many stakeholders (i.e. people, entities) did you reach? Overall, Duke Farms social media use generated 139,277 impressions.
 - iii. Attached
 - *Send any publicity information (brochures, announcements, newsletters, etc.) electronically along with this report. Non-electronic promotional items should be digitally photographed and emailed with this report (do not send the actual item).
- 7. Have you collected any feedback from your community and additional stakeholders about your work?
 - i. If so, how did you collect the information? Community feedback was collected, informally by the market manager and his assistant who together staffed a market information tent each week. Centrally located in the market, the information tent





provided visitors with a sample of the weekly recipe and a print out of the recipe. It was also a place to interact with shoppers and hear their comments and concerns. In addition, Duke Farms monitored and responded appropriately to tweets and Facebook posts and other social media comments.

- ii. What feedback was relayed (specific comments)? Some of the specific comments about the Farm to Table Market:
 - Shopper: "I heard about this market from a friend and I love it," . . . "There's so much variety, the vendors are very nice and down-to-earth, and shopping here is a super enjoyable experience". MycentralJersey.com 062116 article
 - Vendor: "This market has a great vibe and we're excited that it was moved from Saturday to Thursday because we think it will draw more dedicated shoppers and relieve a lot of scheduling issues for vendors, many of whom including ourselves participate in a variety of farmer's markets in other towns on the weekends" MycentralJersey.com 062116 article
 - Vendor: "It really helps farmers and small businesses like mine as well as consumers, who can see, feel, and sample a lot of different products and decide what they like before they make a purchase," she said, adding that the market also promotes great networking among vendors and is beneficial for Duke Farms as well. "Once they're on the property, so many shoppers tell me that they never knew all that Duke Farms had to offer, so the market is helping to spread the word about Duke Farms as a destination for walking, gardening, biking, etc." MycentralJersey.com 062116 article
 - Shopper: "I've been to the Farmer's Market, the Farm to Fork dinner, and just biking around the grounds, and I've loved it all. So glad this wonderful place is local." Yelp review
 - Vendor: "We love the Duke Farms market because it represents a large collection of diverse vendors, which makes it more of a one-stop shop for consumers. It's important to know where your food is coming from and local farmer's markets like this one are a great way to support local and smaller farmers." MycentralJersey.com 062116 article
 - Vendor: "It's another positive way in which Duke Farms is making environmental sustainability accessible to the community." MycentralJersey.com
 062116 article



8. Budget Summary:

- ii. Did the project generate any income? Not applicable
 - If yes, how much was generated and how was it used to further the objectives of the award?

9. Lessons Learned:

- i. Summarize any lessons learned. They should draw on positive experiences (e.g. good ideas that improved project efficiency or saved money) and negative experiences (e.g. what did not go well and what needs to be changed).
 - Program activities such as live music as we did in the summer 2016 market season as it keeps shoppers in the area longer.
 - Since the market extended into the evening in 2016, have vendors sell prepared foods there was high demand for meals that were "take home" ready in addition to the produce for consumption through the week.
 - The recipes of the week were quite successful provided reason for tweets and Facebook posts to advertise the market, highlighted different vendors each week and provided demand for their products as well as highlighted new and different ways to use a variety of foods.
 - Finding the right location at Duke Farms for the market took a few tries –
 and an analysis of how people use the property. The location for 2016 was
 the best allowed vendors to drive up their wares, while allowing for plenty
 of visitor parking and traffic free area for shopping.
 - Finding the right opening and closing time for the market is still a work in progress. Next year we plan to move up the time to capture the many day trippers to Duke Farms who may be interested in stopping by the market before they head home (many bus trips this season had participants bemoaning that they were leaving before the market opened).
 - Use pictures in social media compelling images are key to opening successful interactions.
 - Consistent advertisement logo and market images worked to benefit the market and often highlighted all the vendors.
 - Competition is good, but too much can be harmful, finding that balance was made easier by providing vendors with indoor sales space during the week on the shelves of the Duke Farms Café.
- ii. If goals or outcome measures were not achieved, identify and share the lessons learned to help others expedite problem-solving:
- iii. Describe any lessons learned in the administration of the project that might be helpful for others who would want to implement a similar project:



10. Future Work:

ii.

i. How will you continue the work of this project beyond the performance period? In other words, how will you parlay the results of your project's work to benefit future community goals and initiatives? Include information about community impact and outreach, anticipated increases in markets and/or sales, estimated number of jobs retained/created, and any other information you'd like to share about the future of your project.

As described above, Duke Farms is continuing to find great opportunities for Farm to Table market vendors to sell their locally produced products. The recent Holiday Farm Market was an outstanding success resulting in 3,500 visitors. A second market day was held on December 18th, 2016 and attracted an additional 2,000 visitors looking to support local vendors right before the holiday season. Duke Farms is working to keep our partnership with local farmers strong and successful beyond the grant period.

Do you have any recommendations for future activities and, if applicable, an outline of next steps or additional research that might advance the project goals?

Duke Farms will continue many of the activities associated with this grants. Some activities we anticipate for the 2017 market season include:

- Work in 2016 to capture more Duke Farms day trippers who arrive by bus to partake in the market.
- Determine the right mix of vendors from the nearly 60 who have applied for the 2017 market season.
- Continue to work with managers from nearby markets to share information and improve the knowledge on market management.





Attachment: Electronic Versions of Advertisements for Duke Farms Farm to Table Market – 2014-2016

















my Central Jersey.com

PART OF THE USA TODAY NETWORK

Duke Farms expands farmers' market

Susan Bloom, Correspondent2:01 p.m. EDT June 21, 2016

Currently featuring 20 different vendors and conducted every Thursday from 3 to 8 p.m., the market features a diverse range of products.

Central Jersey residents who like to eat locally and seasonally, invest in the area economy, and support local farmers, food purveyors, and other artisans are celebrating the launch of the newly expanded farmer's market at Duke Farms in Hillsborough.



Shoppers are welcomed to Duke Farms' newly-expanded farmer's

market. Susan Bloom/Correspondent



STORY HIGHLIGHTS

- The new farmer's market also represents an opportunity to promote Duke Farms' mission of environmental stewardship.
- The market was launched on May 12 and has attracted a growing number of attendees each week.
- It is located in the parking lot of Duke Farms.

robust farmer's market could be an integral part of our whole sustainability plan, so we decided to expand ours."

Located in the parking lot of Duke Farms – the renovated 2,700-acre property famously owned by tobacco heiress Doris Duke, an art collector, philanthropist, and horticulturalist who lived there until her death in 1993 at age 80 – "there are other farmer's markets in Montgomery Township and Flemington, but nothing else right in this area, so we had

Currently featuring 20 different vendors and conducted every Thursday from 3 to 8 p.m., the market features a diverse range of products – from local produce, meat, wine, and cheese to baked goods and hand-made soap – and is quickly becoming one of the region's largest and comprehensive farm market destinations.

The new farmer's market also represents an opportunity to promote Duke Farms' mission of environmental stewardship, Executive Director Michael Catania said.

"We'd been running a farmer's market at Duke Farms on Saturdays for the past three years, which gave the two tenant farmers on our property an outlet for their crops while offering a service to our visitors, but it was a modest program," Catania explained. Following the recent dissolution of the weekly farmer's market in Somerville, however, "we realized that a



Shoppers browse the diverse range of local and artisan products at Duke Farms' newly-expanded farmer's market. Susan Bloom/Correspondent

the opportunity to fill a great niche," he said.





Consultant Chef Josh Falzone demonstrates how to make kohlrabi salad at Duke Farms' newly-expanded farmer's market. Susan Bloom/Correspondent

What you'll find there

With vendors offering everything from produce grown right at Duke Farms to artisan pickles, gourmet nuts, fresh-laid eggs, infused oils and vinegars, honey, organic beauty products, hot sauce, and fresh dairy items from a highly local base of purveyors, "it's a win-win for visitors and vendors alike and fits in well with our overall program and objectives here," Catania said. "In addition to the vendors onsite, our own chef, Josh Falzone, will be demonstrating a recipe at each weekly market that features one or more products from our vendors based on

what's available and we'll also be offering live music each week from 5-7 p.m.,"

he said.

Launched on May 12 and attracting a growing number of attendees each week, "our market has a great atmosphere and is easy to visit at the end of the day or on the way home from work."

Among the market's vendors is Kyle Goedde, who, with wife Rita Robinson, owns Harvest Moon Organic Farm, one of the two tenant farms on the Duke Farms property. Doubling in size from two to four acres this year, "we're a diversified organic vegetable farm that offers 60 to 70 different types of vegetables, including a variety of salad mix and greens like kale and Swiss chard as well as onions, squash, beans, peppers, and heirloom tomatoes," said Goedde, whose involvement



Harvest Moon Farm owners Kyle Goedde and wife Rita Robinson showcase their fresh produce at Duke Farms' newly-expanded farmer's

market. Susan Bloom/Correspondent

will mark the second year of Harvest Moon's participation in Duke Farms' farmer's market.

"This market has a great vibe and we're excited that it was moved from Saturday to Thursday because we think it will draw more dedicated shoppers and relieve a lot of scheduling issues for vendors, many of whom – including ourselves -- participate in a variety of farmer's markets in other towns on the weekends," he said.

Kim Osterhoudt, owner of Hillsborough-based Jams by Kim (<u>www.jamsbykim.com</u>), is equally excited to be part of the recently expanded venture.





Jams by Kim owner Kim Osterhoudt offers nearly 40 sweet and savory flavors of her gourmet homemade jam. Susan Bloom/Correspondent

former HR executive who in 2009 opted to launch a business based on her lifelong hobby of making jams, "I haven't looked back since," she said. "I offer close to 40 flavors of fruity and savory jams and wine jelly, including such popular flavors as Carrot-Ginger, Roasted Garlic and Sweet Onion, which is a great accompaniment for cheeses, meats, and grilled vegetables, and Raspberry, Blackberry, and Blueberry Lemon," she said. Priced at \$12 per 10.5-ounce jar, "I use local produce as much as possible and love to create seasonal products, including Strawberry-Rhubarb jam based on the availability of those items now as well as tangerine marmalade in the winter."

Serving a greater good

The farmer's market concept serves a greater good, Osterhoudt said,

"It really helps farmers and small businesses like mine as well as consumers, who can see, feel, and sample a lot of different products and decide what they like before they make a purchase," she said, adding that the market also promotes great networking among vendors and is beneficial for Duke Farms as well. "Once they're on the property, so many



shoppers tell me that they never knew all that Duke Farms had to offer, so the market is helping to spread the word about Duke Farms as a destination for walking, gardening, biking, etc."

Goedde agrees that markets like these are the lifeblood of many businesses which the community hopes to nurture.



A variety of local honey-based products from WoodsEdge Farm.

"We have a small CSA (community-supported

agriculture) program and engage in some sales to restaurants, but mostly it's these markets where we make our money," said Goedde, whose farm also participates in weekly markets in Millburn, Sea Bright, Asbury Park, and Belmar. "We love the Duke Farms market because it represents a large collection of diverse vendors, which makes it more of a one-stop shop for consumers. It's important to know where your food is coming from and local farmer's markets like this one are a great way to support local and smaller farmers."

William Wilson, public engagement manager for Duke Farms Foundation, said that the farmer's market will be offering other fun ways for residents to experience its products as well.

"On July 27 from 6-8 p.m., we'll be offering a unique opportunity to spend an evening at Duke Farms sampling dishes that feature locally-grown foods prepared by top chefs from Somerset County," Wilson said. "The open bar will feature award-winning cocktails as well

OGWOOD FARMS
Produce & Moute

A Moute

Produce & Moute

A Moute

A

Dogwood Farms owner John Knox welcomes shoppers to try his fresh local produce and meat at Duke Farms' newly-expanded farmer's

Jon Knox, owner of four-year-old Dogwood Farms, an original tenant farm at Duke Farms whose 33 acres are devoted to producing vegetables, fruit, and meat, is excited to be part of the expanded market. "It's another positive way in which

Duke Farms is making environmental

as wine and craft beer and the evening's menu will include a variety of small plates

backgrounds." A second event of this type

sure to appeal to food lovers of all

will also be conducted in October.

market. Susan Bloom/Correspondent





Area resident Nancy Furka (left) samples infused olive oils from Westfield-based vendor Patricia & Paul at Duke Farms' newly-expanded farmer's market. Susan Bloom/Correspondent

sustainability accessible to the community," he said.

Customer Nancy Furka agreed. "I heard about this market from a friend and I love it," the South Plainfield resident said. "There's so much variety, the vendors are very nice and down-to-earth, and shopping here is a superenjoyable experience."

"We're excited about our new farmer's market and the response to it has been overwhelming so far," said Catania, who noted that Duke Farms plans to continue adding

more vendors to its line-up throughout the season.

"This market represents a wonderful way to pursue our mission of being better stewards of the environment and helping those around us lead more sustainable lives," he said. "At the same time, we're supporting the local economy and creating a palpable sense of community."

When to go:

Duke Farms is at 1112 Dukes Parkway West in Hillsborough and can be reached by calling 908-722-3700 or visiting www.dukefarms.org. Duke Farms' newly expanded Farmer's Market will run every Thursday from 3 to 8 p.m. through Nov. 17. For tickets to the July 27 Farm-to-Table event at Duke Farms' Orientation Center, contact Duke Farms; tickets are \$65 per person and the event is limited to those age 21 and over.



Luke and Laurie Ferretti's locallymade Hot Sauce 4 Good devotes a portion of proceeds to several different charities. Susan Bloom/Correspondent



PHOTOS: Duke Farms expands farmers' market

